Pastry Stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **13**
- SRM **57.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg *(60%)*	80 %	5
Grain	Czekoladowy	0.5 kg *(5%)*	60 %	1200
Grain	Żytni palony	0.5 kg *(5%)*	20 %	493
Grain	Żytni karmelowy	0.5 kg *(5%)*	74 %	175
Grain	Caraaroma	0.5 kg *(5%)*	78 %	400
Grain	Abbey Castle	0.5 kg *(5%)*	80 %	45
Sugar	Milk Sugar (Lactose)	0.5 kg *(5%)*	76.1 %	0
Sugar	XYLITOL	0.5 kg *(5%)*	75 %	2
Grain	Biscuit Malt	0.5 kg *(5%)*	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa US-05	Ale	Slant	150 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Ziarna kakaowca	300 g	Secondary	21 day(s)
Flavor	Tonka	10 g	Secondary	7 day(s)
Flavor	Wiórki kokosowe	400 g	Secondary	21 day(s)
Flavor	Płatki High vanilla macerowane	50 g	Secondary	21 day(s)